



DEEP DUCK SECRETS
SET MENU A
(AVAILABLE NOW TILL 30TH JUNE)

\$68.00++ Per Person

(Minimum 2 Persons)

鴨系點心三拼*或冷菜三拼

Combination of Three Delicacies Beijing Duck Dim Sum* or Cold Dishes

三十年橙皮鴨絲羹

Boiled Duck Soup with 30 Years Orange Peel

北京片皮鴨 (任吃)

Roasted Beijing Duck (Free Flow)

古法燜鴨件

Traditional Braised Duck with Ginger and Preserved Bean Curd

雪菜鴨絲怡保河粉

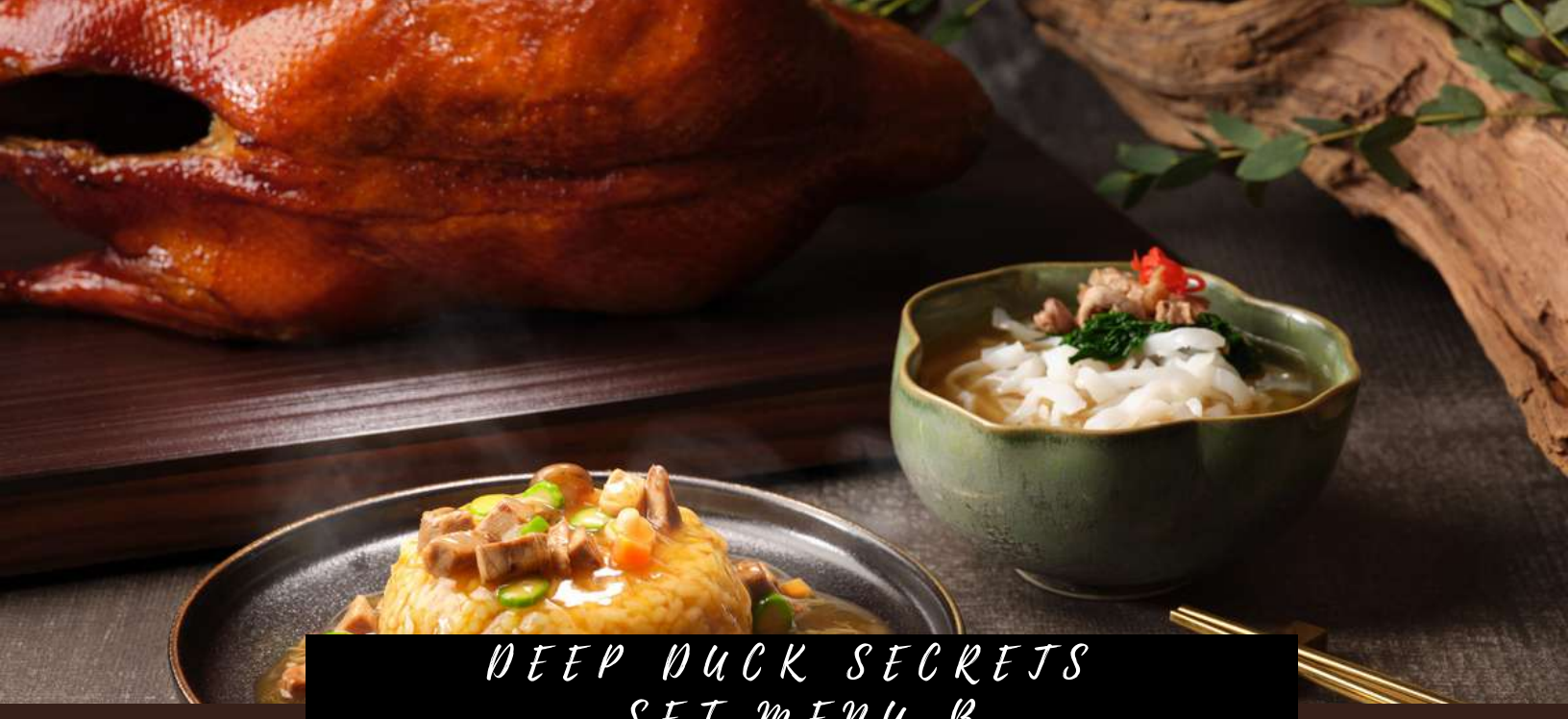
Ipoh "Hor Fun" Soup with Shredded Duck Meat and Preserved Vegetable

桂花蜜枸杞甜豆花

Homemade Bean Curd with Wolfberries & Osmanthus Honey

*鴨系點心三拼只限午市 Beijing Duck Dim Sum is only available for lunch

Prices are subject to 10% service charge and prevailing Goods and Services Tax.



DEEP DUCK SECRETS
SET MENU B
(AVAILABLE NOW TILL 30TH JUNE)

\$88.00++ Per Person
(Minimum 2 Persons)

川味凉菜四拼

Combination of Four Delicacies

鹿茸菇珍珠鲍鱼炖鸡汤

Boiled Chicken Soup with Velvet Mushroom and Mini Abalone

北京片皮鸭 (任吃)

Roasted Beijing Duck (Free Flow)

甜菜扒芥兰度

Stir Fried Kai Lan with Sweet Preserved Vegetables

重庆辣子鸡

“Chong Qing” Diced Chicken with Dried Chilli

鸭粒瑶柱烩饭

Braised Rice with Diced Duck and Conpoy

万寿果雪耳炖桃胶

Double Boiled White Fungus with Peach Gum and Papaya

REGULAR SET MENU A

\$88.00++ Per Person

(Minimum 2 pax)

AVAILABLE NOW TILL 30TH APRIL

豆花精心三拼

(鱼籽脆鱼皮、宫保虾球、芋茸带子饺)

Trio Combination of Appetizer

(Crispy Fish Skin with Fish Roe, Stir-Fried Prawn with Dried Chili and Cashew Nuts, Deep Fried Yam Puff with Scallop)

养生黑蒜关东辽参炖鸡汤

Double Boiled Japanese Black Garlic Kanto Sea Cucumber Chicken Soup

野珍菌豆浆浸鳕鱼

Deep Fried Cod in Homemade Soybean Stock

三葱香辣爆炒安格斯牛肉片

Stir Fried Angus Beef Slice with Spicy Sauce

阿拉斯加蟹肉炒泰国粉丝

Stir Fried Thai Vermicelli with Alaska Crab Meat

粉红俏佳人

Pink Guava with Sago Cream topped with Sour Plum Ice Cream



REGULAR SET MENU B

\$108.00++ Per Person

(Minimum 2 pax)

AVAILABLE NOW TILL 30TH APRIL

豆花精巧三拼

(渔香带子锅耙、煎鹅肝、昆布冷面)

Trio Combination of Appetizer

(Crispy Rice Bubble with Scallop in Chili Garlic Sauce,
Pan Fried Foie Gras, Cold Noodle with Sea Kelp)

菌王炖三宝鸡汤

Double Boiled Chicken Soup with Sea Treasure and Morel
Mushroom

青姜蓉蒸顺壳件

Steamed Soon Hock with Ginger and Spring Onion

荔枝木烟燻西班牙排骨

Smoked Spain Spare Rib with Lychee Wood Crumb

大头虾63°C温泉蛋焖伊面

Braised Ee Fu Noodle with Prawn and Onsen Egg

美点双辉

(棒棒糖雪葩、四川南瓜饼)

Desserts Combination

(Lollipop Sorbet, Sichuan Pumpkin Pancake)



PARENTS' DAY SET MENU A
(AVAILABLE 1ST MAY TILL 30TH JUNE)

\$468++ Per Table of 5 pax

川粵四小围碟

Four Combination of Appetizer

花胶虫草花干贝炖鸡汤

Double Boiled Chicken Soup with Fish Maw, Cordyceps Flower and Conpoy

港蒸翡翠鲈鱼

Steamed Jade Perch Fish

干锅开边龙虾

Lobster in Hot & Spicy Sauce

花雕蛋白带子面线汤

Mee Sua Soup with Chinese Wine, Egg White and Scallop

燕窝宁夏枸杞甜豆花

Homemade Bean Curd with Wolfberries and Birdnest



PARENTS' DAY SET MENU B
(AVAILABLE 1ST MAY TILL 30TH JUNE)

\$868++ Per Table of 10 pax

川粵六小围碟

Six Combination of Appetizer

黑蒜海参炖鸡汤

Double Boiled Black Garlic Sea Cucumber Chicken Soup

水煮原条老虎斑

Boiled Whole Tiger Garoupa in Sichuan Pepper Sauce

红烧鲍鱼东波肉伴荷叶包

Braised Abalone and Pork Belly served with Bun

鸳鸯虾球

(宫保虾球、百香果虾球)

Prawn in Duo Style

(Large Prawns with Dried Chili and Cashew Nuts,
Deep Fried Prawns in Passion Fruit Sauce)

蒜香牛柳粒

Stir Fried Diced Beef with Sliced Garlic

日本花蛤凉瓜白米粉

Stir Fried White Bee Hoon with Japanese Clam and Bitter Gourd

韩国柿饼炖红莲雪蛤

Double Boiled Hashima with Red Dates, Lotus Seed and Dried Korean Persimmon

(A Complimentary Set of Seafood XO sauce, while stock last)

Prices are subject to 10% service charge and prevailing Goods and Services Tax.



PARENTS' DAY SET MENU C
(AVAILABLE 1ST MAY TILL 30TH JUNE)

\$98++ Per Pax (Minimum 2 Pax)

豆花精巧四拼

(松露盐脆鲜蚝, 花雕醉鸡, 鱼香虾球锅粿, 凉拌莴笋鲍贝)

Four Delicacies Combination

(Deep Fried Oyster with Truffle Salt, Drunken Chicken, Crispy Rice Bubble with Scallop in Chili Garlic Sauce, Marinated Celtuce with Clam)

龙皇带子羹

Braised Emperor Soup with Scallop

野珍菌豆浆浸鳕鱼

Deep Fried Cod in Homemade Soybean Stock

鲍鱼金菇扣碧菠豆腐

Abalone with Homemade Bean Curd with Spinach and Enoki Mushroom

东波肉香辣拌手工面

Noodle in Spicy Sauce with Braised Pork Belly

韩国柿饼炖红莲雪蛤

Double Boiled Hashima with Red Dates, Lotus Seed and Dried Korean Persimmon

(A Complimentary Set of Seafood XO sauce, while stock last)



PARENTS' DAY SET MENU D
(AVAILABLE 1ST MAY TILL 30TH JUNE)

\$128++ Per Pax (Minimum 2 Pax)

豆花精心四拼

(青姜茸鸡, 鱼香带子锅粿, 黑松露野菌生菜盏, 鱼籽鱼皮)

Four Delicacies Combination

(Steamed Chicken in Spring Onion and Ginger Sauce, Crispy Rice Bubble with Scallop in Chili Garlic Sauce, Truffle & Wild Mushroom with Lettuce and Crispy Fish Skin with Fish Roe)

云南菘茸菇花胶炖鸡汤

Double Boiled Chicken Soup with Fish Maw and Yunnan Velvet Mushroom

李锦记极品XO酱焗太平洋鳕鱼

Braised Cod Fish with Lee Kum Kee Superior XO Sauce

荔枝木烟燻西班牙排骨

Smoked Spanish Spare Rib with Lychee Wood Crumb

红烧鲍鱼海胆烩尼泊尔岩米

Braised Nepalese Rice with Abalone and Sea Urchin

韩国柿饼炖红莲雪蛤

Double Boiled Hashima with Red Dates, Lotus Seed and Dried Korean Persimmon

(A Complimentary Set of Seafood XO sauce, while stock last)



VEGETARIAN SET MENU
(AVAILABLE NOW TILL 30TH JUNE)

\$68++ Per Person

豆花素拼盘

Trio Combination of Appetizer

素丝酸辣羹

Vegetarian Hot and Sour Soup

串烧黑椒猴头菇

Monkey Head Mushroom Skewers

虫草花豆根烩苋菜苗

Poached Spinach Miao with Dried Bean Curd and Cordyceps
Flower

三菇香底脆米粉

Crispy Bee Hoon with Assorted Mushroom

桃花泪柚子茶炖梨

Double-boiled Pear with Peach Gum Yuzu Tea